



State of California - The Resources Agency  
DEPARTMENT OF FISH AND GAME  
**2011 SAN LUIS RESERVOIR TULE ELK HUNT**  
<http://www.dfg.ca.gov/wildlife/hunting/elk/>



**General Information:** Congratulations on receiving a San Luis Reservoir Tule Elk tag!

Most of the land occupied by elk in the hunt area is in private ownership. These lands are open to elk hunting only with the **written permission** of the land owner. Your elk tag does not give you the authority to enter private property nor is it valid on Private Land Management (PLM) areas that currently harvest elk. Tule elk have been known to use the DFG property on San Luis Wildlife Area. Special weapon restrictions apply on this property. Contact the Department of Fish and Game at the Los Banos WLA (209) 826-0463 for additional information and maps. Currently, no big game hunting is permitted on State Parks or Department of Resources lands surrounding the San Luis Reservoir.

The Department is collecting teeth from animals taken by hunters for age analysis. Successful hunters should follow directions on the tooth envelope (included with this flyer) to remove the two front teeth (and only the two front teeth, please do not send in sections of the jaw) and submit them to the Department. Please do not wrap teeth in plastic or foil. The Department will post the age analysis results at <http://www.dfg.ca.gov/wildlife/hunting/elk> for hunters that submit teeth from their hunt. The age of your animal can be found by using your hunting license number (from the 2011-2012 license year). Please note that these results may not be available until **December** of the **following** year.

**Please remember that all hunters MUST return tag report cards to the Department within one week after the close of the elk season REGARDLESS of whether an elk was taken.**

**Care of Meat:** Conditions during the elk hunting season can be quite warm. It is critical you are prepared to properly care for the meat if you harvest an animal. Elk are large mammals and hold heat which leads to spoilage. Open up the elk as soon as possible including the neck area. You should be prepared to skin and quarter or bone your elk **immediately** after it is tagged. The meat should be hung in flyproof breathable sacks in the shade until you pack it out. If you are hunting by yourself, you will need, at minimum, four game sacks, plenty of rope, a game hoist, a knife, a knife sharpener, and a pack frame. A meat saw or hatchet and a tarp would also likely be helpful. Be prepared to remove all portions of a harvested animal in a timely fashion to prevent wanton waste, violators will be cited.

Be aware that **NON-LEAD AMMUNITION** restrictions are in place as of July 1, 2008. Refer to Title 14 Section 353 and 354 for legal methods of take.

Our goal is to assure that you have a safe and enjoyable hunting experience. Please contact Mr. Greg Gerstenberg (209) 826-3464 or Mr. Joe Hobbs (916) 445-9992 if you have any questions.